

2012 Training Dates & Cities

January

11-Gainesville	17-Sanford	19-Ft. Myers
20-Stuart	23-Cocoa	25-Panama City
25-Ocala	30-Live Oak	

February

8-Tampa/Seffner	13-Largo	15-Lecanto
17-Stuart	18-Monitcello	20-Orlando
20-Live Oak	21-Ft. Myers	22-Panama City

March

6-Sanford	13-Palmetto	14-Gainesville
15-Kissimmee	16-Stuart	28-Panama City

April

7-Largo	11-Gainesville	16-Orlando
16-Cocoa	20-Stuart	24-Ocala
25-Panama City		

May

2-Ft. Myers	8-Kissimmee	11-Live Oak
19-Monticello	23-Panama City	23-Lecanto
23-Sanford	24-Gainesville	25-Stuart

June

4-Orlando	11-Largo	12-Palmetto
15-Stuart	19-Ft. Myers	20-Tampa/Seffner
25-Cocoa	27-Panama City	

Mission

The University of Florida's Food Safety and Quality Program is dedicated to providing training which enables food managers and staff to offer Florida consumers food that is prepared in a clean and safe environment.

This training is offered through IFAS Cooperative Extension County Offices throughout the State of Florida. We conduct a comprehensive training that provides the most up-to-date information and current regulations. University of Florida County Faculty teach the program and can create a personalized training for your establishment.

Upon successful completion of the training, participants will receive a Certificate of Attendance from the University of Florida Food Safety and Quality Program.

Once you pass the ServSafe® Manager's Exam, you will receive a National Certification valid for five years. Certification is required in Florida for food managers of all establishments licensed by the Department of Business and Professional Regulation, the Department of Agriculture and Consumer Services and selected licensees of the Department of Health.



Amy H. Simonne, Ph.D.
Professor

Program Contents

Food Safety Concepts:

- Personal Hygiene
- Food Safety Hazards
- Importance of Food Safety
- HACCP Concepts and Food Codes
- Proper Cleaning and Sanitizing Procedures
- Safely Receiving, Cooling, Serving, and Storing Foods
- Proper Thawing, Cooking, Hot Holding, and Reheating Foods

UF UNIVERSITY of
FLORIDA

IFAS Extension

Department of
Family, Youth and Community
Sciences

2012 Food Safety and Quality Program



Dedicated to Food Safety Education

Please visit our website for current
schedules & locations:

<http://fyics.ifas.ufl.edu/foodsafety/>

For more information:

Call Toll-Free: (888) 232-8723

Fax: (352) 846-0225

Email: FSQP@ufl.edu



Registration Form

Please Note:

Please print clearly to insure accurate registration. Textbook will be sent to the Mailing Address that you provide. Confirmations will be sent via email unless none is provided.

First Name: _____ Last Name: _____

Organization Name: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Tel: _____ Fax _____ Email: _____

Training Location: _____ Training Date: _____

Check the appropriate box below for **exams** in a different language or in large print. Note that foreign exams are printed side-by-side in **both English and the selected language**.

Spanish French (Canadian) Chinese Japanese Korean Large Print

Registration Fees **

Check "Class and Exam" or "Re-Test" and check if you need a textbook

<input type="checkbox"/> Class and Exam	110.00
<input type="checkbox"/> Class and Exam w/ Textbook	165.00
<input type="checkbox"/> English <input type="checkbox"/> Spanish	
<input type="checkbox"/> Re-Test (Only for past participants who did not pass the exam)	75.00
<input type="checkbox"/> FedEx Overnight Shipping (FedEx will not deliver to a P.O. Box)	15.00

Total Enclosed: \$ _____

VISA MasterCard Am. Express

Card #: _____

Expiration Date: _____

Card Holder: _____
(Please print)

Signature: _____

**Please note vendor or merchant will appear as:
'UF DOCE IFAS'
On your receipt and banking statement

****Payment is due with registration.
Sorry, fees are not refundable.**

Please register by fax, mail or by phone:

- Complete registration form
- Write check or money order to:
University of Florida

3. Mail Payment to:
University of Florida
Food Safety and Quality Program
PO Box 110310

Gainesville, Florida 32611

You may fax registration to: (352) 846-0225

Please call 888-232-8723 to Register or to verify that fax has been received

For official use only

Date _____ Receipt # G-_____

Check/MO# _____

- You must register at least **3 business days before the training date** (Business days are Monday through Friday, not counting holidays).
- Training classes are one day, starting at 8:30 a.m. and ending at 5:00 p.m.
- ****The maximum allowed time to take the test is 2 (two) hours**
- You may reschedule your class if you unable to make it to your original date. However, a "No Show" **does not** merit a refund or credit.
- We **highly recommend** studying the textbook (*ServSafe® Essentials*, 5th Edition) prior to attending class. See registration form for order info.
- Accepted forms of payment include VISA, MasterCard, American Express, money order, or check (personal or business).
- Once your registration and payment are received by fax or mail you will be sent instructions, a map, a receipt (plus the textbook if you order it).
- **NO walk-in registration is permitted.**
- The exam is ninety questions in multiple-choice format. It is given the same day as the class (plan about 8 hours total for training and exam). The score needed to pass the exam is 75%.
- Certificates are mailed approximately two weeks from the exam date.

IN COMPLIANCE WITH ADA REQUIREMENTS, PARTICIPANTS WITH SPECIAL NEEDS CAN BE REASONABLY ACCOMMODATED BY CONTACTING THE FOOD SAFETY AND QUALITY PROGRAM AT LEAST FOUR WEEKS PRIOR TO THE CLASS DATE. WE CAN BE REACHED BY PHONE AT (888) 232-8723, OR BY FAX AT (352) 846-0225.